

**[54] ENTERAL DIET PRODUCT AND AGENT
FOR PRODUCTION THEREOF**

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[21] **Appl. No.:** **38,668**

[22] **Filed:** **Apr. 15, 1987**

[30] Foreign Application Priority Data

Apr. 21, 1986 [SE] Sweden 8601828

[51] **Int. Cl.⁵** **A23J 1/14; A61K 37/18**

[52] **U.S. Cl.** **514/2; 426/656; 514/21; 530/378**

[58] **Field of Search** **514/2; 530/378; 524/21; 426/656**

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[57] ABSTRACT

An enteral diet composition which comprises a balanced diet aqueous medium mixture of fat, carbohydrate, and dietary nitrogen compounds characterized by a total energy content of at least about 0.68 kcal/ml, an osmolality of below about 350 milli-osmol and a pH lower than about 4.5. The dietary nitrogen compounds are at least about 95% soluble in the aqueous medium and are free from bitterness in the composition. At least about 50% of the dietary nitrogen compounds is derived from vegetable protein source(s).

The enteral diet product exhibits a combination of advantageous characteristics, i.e., good microbiological stability, good physical stability of the emulsion, low osmolality, satisfactory organoleptic properties, and satisfactory nutritional and handling properties.

11 Claims, 1 Drawing Sheet